4: Hansen E-5 (1957) 1961 MA11 Kurd MA11

on a sheet of bread and gnawed. Spoons were sometimes used to eat from sauce bowls[66], but for and knives were not used[67]. Pieces of bread were used to eat with in addition to being consumed food. The beverage drunk is *mastaw* or the less-distinguished *dūg*. These are drunk from glasses not drunk with a ladle from a common circulating bowl. Hands are washed before and after the me Water from a jug is poured over them down into a circular basin. After the meal the mouth is rins and cleaned.

Fetching of water. Water is transported to the house by women in containers of various kind clay jars about 0.40 m. high with a handle on the one side (E. 2259), home-manufactured and slight burnt, or rectangular petrol cans with an opening at the top on one side. Both are carried on the h shoulder and supported by a raised right arm; there are also water skins, *kunā*, made out of whol tanned sheep or goatskins either carried across the woman's loins and held in place by the arms, on the back in a big shawl, the ends of which are tied round the woman's chest. When a filled wa skin of this type is to be placed on the back, the woman first places the shawl on the ground, th the water skin, and finally herself, lying on her back. She then ties the ends of the shawl, the one e being led over the right shoulder, the other under the left arm. Rising, she pushes the water skin in place before setting off. This is precisely the same procedure as is used when a woman places a co stack on her back with the aid of a rope during the harvest.

Fuel supply. Fuel is scarce and is utilised extremely effectively. In the cookhouse, both the cla lined sunken earth oven and the semicircular cooking pits bordered by low clay walls are fed wi whole branches fetched from the mountains. In the villages there was also a transportable form these cooking pits[68]. The fuel consumption of both the earth oven and the cooking pits is very slig and the embers are carefully removed and placed in the samovar. Of other forms of fuel there a cakes of animal manure kneaded with straw and dried on the walls of the clay houses[69]. Cattle manu is collected in the fields and pastures by the women. Charcoal, which is used for the low, flat enth pan, is a commercial commodity produced and sold by charcoal burners. Both in Sulaimani and the villages there are petrol stoves to be found in bigger households, but in all these places fires a braziers are mainly used for cooking purposes.

Heating. During the time I was in Kurdistan, from May to September, it was summer with temp atures of up to 50°C (122°F.), so I had no opportunity of studying the heating of houses in the cold periods of the year. One cool morning in Serkan, a village of some altitude, a fire was lit in a l niche in the wall under a lean-to. This was all I experienced in the way of heating. For further part ulars I must quote the reports of other travellers. Hay[70] states that: "In winter the main room heated by an open fireplace in the centre; the smoke passes out (or does not, as the case may be) a hole in the middle of the roof". Soane[71] refers to: "... a brazier of charcoal", and that "a stool und a quilt ... formed the "kirsu" which is the Kurdish method of keeping oneself warm". Nikitin writes that: "En hiver, pour dormir, on place au-dessus de foyer un tabouret *(kursi)*, on le recouv d'une couverture[72] et tout le monde se couche dessous ...".